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one side paper, with ink, and upon but one side

of the paper. Contributions from particular farmers, giving

results of their experience, is solicited.

Letters should be signed with the writer's real

name, in full, which will be printed or not, at

the PLOUGHMAN's discretion. The PLOUGHMAN offers great advantages to ad-

vertisers. Its circulation is large and among the

most active and intelligent portion of the com-

munity.

AGRICULTURAL.

The Farmer and Nature.

It is one of the advantages of living in the

country that here man is brought into more

intimate contact with nature, which is always

truthful and can be said the deceptions

and dissimulations that are so widely prevalent in

city life. The farmer lives closer to nature

than any other class of citizens, for all his

operations are co-working with it.

It is not for the comparative certainty

of nature's operations that the farmer might

be often in despair. Men combine to

bring down prices of his products, but the

promise that seedtime and harvest shall

still hold good. Crops may fail in

harvest, but somewhere there is always

enough to eat, and the farmer who grows a

variety of agricultural products need never

worry, even though he restrict himself,

with one practical exception, to what has

been grown on his own farm.

It is true that farm crops often fail

through fault of the farmer himself, be-

cause he has either failed to do his part or

done it in the wrong way. There can be no

denial of nature by the various artifices

which successfully deceive men. In the

day when superphosphate first began to be

used for wheat in western New York, we

remember an old and glib peasant

different varieties that will be worth more

than the wild fruits from which all

originally sprang.

It is in this power to improve on nature,

so as to eat it better, that the most of

the farmer's work lies. He respects nature.

Without nature's help he knows he can do

nothing. But he can say also that without

his superintendence nature would produce

over all his cultivated fields nothing but

grass and weeds. Instead of this, by killing

all the weeds, and finally pulverizing the

soil, and sowing suitable seeds, the

farmer may grow what he chooses, crops

a thousand times more valuable

than any that nature has ever grown

without his aid. It is the same with the

improvement of domestic animals. All

the effort nature gives to this is to secure

strength and vigor. These are her tests of

what is fittest to live, and thus nature kept

up a healthy stock of animals until man

came along and found uses for them that

nature had barely given him hints of, and

has developed them to a degree of perfection

that primitive man never dreamed of. Thus

even on her own domain man has triumphed

over nature, making her produce

what she could never have done without his

skill and intelligent labor.

All these operations of the farmer im-

proving nature are exceedingly instructive

to the young. The boy or girl brought up

on the farm may deem his position unfor-

tunate, but if it has taught him to closely

observe animals and their habits, and to

think about natural objects, he is far better

prepared for life than the city boy who has

lacked these advantages. We believe it

best for every one, young or old, to

spend some time each year in the country,

even though their home be in the

great cities, where more and more the

business of the world are

concentrated. Possibly country life may

seem at first lonely, but there are now

so frequent communications with the city

that all the really important news of the

world can be learned about as quickly in one

place as in another. It may also be added

that the extensive park improvements of

Boston have made it comparatively easy to

study many phases of nature in these ad-

joining to city life, and without going to the

country and the farm. Yet the truest enjoy-

ment of nature will be found where crops

are grown by farmers' methods, and when

the banyards are filled with the low

of cows calling for their calves, and the air

is vocal with the cluck of the hens calling

destroy the budworm, which hatches out

before the bud opens. It is at once makes for

the nearest bud. If there is a drop of the

poison on the bud, the first mouthful that

the budworm eats is its last. If it once gets

inside the bud it eats the leaves so that they

are ragged and jagged when they put forth.

Farmers should look at the ends of the

outermost twigs for signs of this enemy, as

the budworm preferably takes these for its

attack, as they are most exposed to sun-

shine.

self by keeping poor cows in their dairy.

CARE OF WORKING HORSES.

April is sure to be a critical time with

horses that have been long idle in the stable,

or have had little to do and are now put at

farm work. They should be only required

to do half a day's work, but take all day to

do it, stopping to rest and ease the collars

from their shoulders until the skin has

toughened. When this is done it will not

injure the horse that is in good heart to

work hard six days in the week. One

lately foreigners, think nothing of saving the

third or fourth milking, while the fifth is

looked upon as being above reproach. They

were used to this rule in the "old country,"

and had not become sufficiently educated in

American customs to change it.

Where this custom is still in force it is

largely due to the ambiguous language

employed by dairy manufacturers in setting

forth terms for milk acceptance. They

usually say, if they say at all, "Do not

bring milk from cows too recently calved,"

Many promising colts fail to meet the

expectations of their breeders; fail to fulfil

their early promises. The horse is too sen-

sitive to be properly trained and controlled

by brutal trainers. It is a truism that

badly trained make bad horses. Kindness

is the best schoolmaster. Brutal force to

domestic animals is nothing short of out-

lawed ignorance. It creates a vicious prop-

ensity in the brute to fight back in self

defence. The combat is unequal in physical

strength. In the triumph of mind over the

the habit of hitching and hobbling, and he

will lose the advantage of a trotter. Skip

pers seldom stay well if they are not ruled

out. When Flora Temple made her best

she never made a skip. Duetman

made the best three miles on record without

leaving his feet.

Square trotting is worth more than buck

jumping, shambling, or any other mixed gait

known in the annals of the turf. It takes

longer to break up a bad habit than it does

to learn it. The value of the colt is deter-

mined by his superior speed and successful

action. The pace is established or greatly

improved in the act of breaking in. It is

important that the trainer should under-

stand the art of training the colt and fixing

his pace, for upon this depends his future

usefulness.

Bitting, to soften the mouth and supple

the neck, is the first process to tame the

colt. The head should not be strained up

long at one time without being let down to

rest at the first onset. It makes a more

sensitive and pliable mouth. If left strained

up all day, there is danger of making the

subject hog mouthed.

After biting the wild colt at successive

intervals of 30 minutes for two or three

days, his neck may be suppled by hand ex-

ercises until he yields implicit obedience to

the bit, and will turn, go back or forward

at the slightest indication of the hand. The

trainer is then master of the situation. He

can then drive him in harness without a

load till he becomes as docile as a lamb.

To save time, he can hitch him up with a

well-broken horse who will help break him,

and will teach him by example to draw at a

load. If the youngster is not overworked

or disheartened by repeated provocations

from ill-tempered drivers, he will be true as

steel.

Colts are not naturally vicious. Their

first impulse is to obey the commands of

their superiors. It is only after desperate

efforts to break away from the wanton in-

flexion of brutal drivers and avoid the

abuse of good will by untutored ignorance,

that the horse shuts up in self defence and

refuses to work.

D. W. THOMAS.

Live Stock Notes.

A Maine sheep grower relates his expe-

rience in the business in the Lewiston

Journal. He began in 1868 with grade

South Down ewes, but thought them un-

profitable. Lambs were small and when

the sheep were old enough to be good

mothers they gave a light fleece. They

would also get so fat on grass in the sum-

mer that butchers could not sell the meat.

After three or four years he mated them

with a full blood Leicester ram. The

lambs were larger but not fat, and he had

to keep them until they were three years

old before they were fit to fatten. The

sheep fattened easily and made excellent mu-

ton.

After a few years he put a full-blood

Merino ram with them. The lambs were

not large, and needed more attention for a

day or two, but after that they were hardy

and did well. They had short legs and a

good body and gave him a better fleece

than he had before. These he kept and

bred until 11 years ago, when he got a grade

Shropshire ram.

The Shropshire cross came very near his

ideal for a sheep for a back country farm.

They are short legged with long, heavy

bodies. The early lambs came strong an

needed but little attention. They do not

need a warm place so much as they do pure

air. They fatten and grow fast on grain,

and so do the late ones on grass. The wool

is always in demand, being about a three-

eighths blood wool, and brings the highest

market price, sometimes above highest quo-

tations. If local dealers will not pay

the price, he sends it to Boston.

He tells young farmers not to be discour-

aged because they cannot get a dollar a

pound for their wool as their fathers used

to get. Then it took 16 pounds of wool to

pay for a barrel of good family flour, and

a pound of wool would buy three yards of

cotton cloth. Now a barrel of good flour

can be bought for 14 pounds of wool, and

six yards of cotton cloth for one pound of

wool, with other things in like proportion.

Alexander (230) is not only the sire of the

fastest light-horn performer in the Al-

cantara family, Whig (204), but his get

are breeding on. That successful horse-

man, Samuel Hyde, who owned and de-

veloped Whig, had another daughter

of Alexander called Winnie Wilkes. He bred

her to Nominator (217), and the result was

a bay colt which trotted several good races

last season under the name of Notion, and

took a record of 2:25. Notion forced Wilkes-

Farm Hints for April.

BEGINNING FARM WORK.

With snow several feet deep in parts of

Vermont and New Hampshire the last days

of March, it will be well up to the 10th of

April, and possibly a week later, before

much can be done at fitting land or getting

in early crops. To be sure, the sun is gain-

ing rapidly in power every day at this sea-

son, but the melting of so much snow will

make the air chilly for many miles on

AGRICULTURAL.

Making Roadside Beautiful.

Mrs. F. H. Tucker of Newton delivered a lecture before the Massachusetts Horticultural Society last week on "Roadside Treatment—Actual and Possible." She said in part:

Scientific roadside treatment is closely related on the one hand to the science of forestry and on the other to the science of good roads, but belongs to a more advanced stage of civilization than either. For as long as tree growth is regarded solely as an encumbrance to the ground, to be got rid of as fast as possible, or of value only as measured in terms of cord wood or board feet, and while roads are allowed to remain nearly or quite impassable during a large part of the year, while these conditions represent the normal standard of a community, one is plainly too far in advance of his times who calls public attention to the beauty or even tries to discuss the utility of any roadside growth. But we in Massachusetts, as well as in many other parts of the country, have passed the primitive stage when we can look with equanimity on indiscriminate destruction of trees and forests, or submit tamely to the inconveniences of interrupted travel arising from bad roads.

Now, with our forest and park reservations, our schools and churches of arboriculture, and the greater or less influence of Arbor Day, our forestry associations, the literature and general influence and information disseminated by all these forces, with our highway commission and the more than 200 miles of State roads, and the many more miles of first-class town and country roads due to this State object lesson and to the earnest efforts and co-operation of the L. A. W., with all this pioneer work we are surely ready to begin what has never yet been attempted, a general, systematic and artistic treatment of the roadside, the connecting link between road making and forestry.

In this discussion we shall confine ourselves almost entirely to country roadsides, not including suburban roads and parkways, only incidentally, and shall try to answer three questions: (1) What is the actual condition and treatment of our New England roadsides, and what principles, if any, underlie this treatment? (2) What constitutes a good roadside? (3) How may we such scientific treatment be attained?

First, as to actual conditions and treatment and the principles thereof. Without doubt the rural New England population, both as towns and as individuals, generally answer the question, "Shall we allow or encourage anything except grass to grow beside the road?" by an emphatic "We will not." I have tried to find out the reason for this almost universal opposition to roadside growth, and will give you the results of my investigation.

1. Conservatism. Many farmers keep the roadside close to the road for a tangible reason, however, except that they and their neighbors and their ancestors have always regarded it as the proper thing to do. The most casual observer driving through country roads can hardly fail to be struck with what seem to be two opposite tendencies in the treatment of the roadside. One is to make a clean sweep of everything that grows. So far from planting trees or anything else, there seems to be a special spite against every scrap of vegetation, and all growth, whether a blade of grass, a daisy, a fern, raspberry, elder or seedling oak or maple, everything is periodically clipped as close as sycote can cut it. The other is the let-alone tendency. On roads where this prevails there is no more attempt at tree planting than in the other case, but neither is there care or effort of any kind, and all sorts of growth flourish widely luxuriant, so luxuriant indeed that many interfere seriously with the traveler's hat or carriage top. In many parts of New England the latter tendency seems to be rapidly gaining ground in spite of the forces of conservatism. I account for this by the decay of agriculture and abandonment of many farms, and consequent partial disease of some of the roads in almost every town; also by the fact that many farms are taken by foreigners without New England traditions in the matter.

2. Untidiness. The New England love for order and tidiness led the old-time farmer to look upon roadside "bushes and weeds" as untidy, and to "clean up" the sides of the road just as his wife swept her floors and arranged the chairs in straight rows against the walls, and the conservatism just mentioned has kept him and his descendants doing the same thing ever since. A farmer who did not keep his roadside "clean" was looked at askance as "shiftless" and more or less unthrifty, whatever redeeming traits he might display.

3. Tramps. I have been told that the greatest objection to roadside shrubbery is that it harbors and encourages tramps. This cannot, however, be taken too seriously, as the same objection might be made to building barns.

4. Shade. Roadside trees beside cultivated fields are opposed on the ground that they shade the crops, and also because of the nourishment which they withdraw from the soil at the expense of the crops.

5. Seeds. Another objection urged against roadside growth is that harmful seeds are thereby propagated, which are scattered over neighboring fields, thus producing weeds which are the greatest possible difference of opinion, even among the most strenuous objectors, as to what constitutes right or permissible conditions in the matter. The most radical declare that all trees, bushes and plants of every kind on every road should be out, regardless of location; others assert that only certain kinds of trees cause drifting; some that trees trimmed high do not affect drifting conditions, others that they should be trimmed low; many say that trees do no harm, but all other growth should be cut off. Some insist that any growth on the north or east side of the road is protective; others say that both sides should be kept out or both shaded. These are but few of

the many points of dispute connected with this branch of the subject. In view of all these objections to roadside adornment, our second question, What would constitute a treatment both practical and artistic? seems rather complicated. I should settle it by systematic treatment of roadsides according to local conditions. All roadside growth is beautiful in its place, and that place can be found by the scientific artist. These objections can be met by judicious arrangement and management. For instance, beautiful plants bearing harmful seeds can be encouraged only in places where they will do no harm, or the flowers can be cut before the seeds mature; insect pests can be exterminated; muddy roads replaced by good roads, or damp roads be kept clear of shade, all trees and shrubs in all locations do not, promote drifting. Investigate conditions and act accordingly.

Fourth, Who shall undertake this work? Our State highway commission is perhaps the organization best equipped for investigation and experiment along these lines, while the Massachusetts Forestry Association and the Horticultural Society would find many ways to assist and advise in making our country roads beautiful without being unpractical.

No official agency can be of more value in the systematic study of local conditions as a means toward a beautiful and practical treatment than the tree warden or road commissioner of each town, if he be fitted for his office.

Grading up the Herd.

The average farmer may think he cannot afford to buy blooded stock, and there are plenty who confess this, but where is the farmer who cannot afford to grade up his stock by introducing a fine bull occasionally. The cost of a fine bull is not so great as the average farmer cannot afford to purchase one whenever the herd needs new blood. But the man who is opposed to fancy stock is usually on general principles opposed to grading up—that is, grading up where it will cost a little either in time or money.

There is no better investment in this age than in a blooded bull, which will bring new life and power into a herd of cows that has been gradually running down. Most farmers hate to admit that their herd is running down. But it is so easy for the animals to degenerate that most of us are caught napping. The degeneration is not the result of a sudden change. It comes on gradually, and before we know it we wake up to find that our animals are not what they ought to be. To avoid such degeneration one must be on the watch. It is a good deal like the man who permits his health to run down. He is hardly conscious of it until his weakened state permits some disease to take hold of him. Then he wishes that he had watched himself and taken a tonic in time.

The herd needs a tonic also, or it will go down hill, and before we know it the damage is done, and it will require some hard work to recover the lost ground. The beginning of all the work must be with the bull. A herd headed by a first-class bull can be made to do wonders. But the process of selection and weeding out must also be observed. There will appear every herd now and then a male that has no place there. These need to be killed off or sold. Too much richness in this respect cannot be observed. The lack of it is usually the crying need in our dairymen. The cash sales of young bulls from herds that have been properly graded will often more than pay for the cost of a new bull occasionally. The increased productivity of the cows will then all represent pure gain.

E. P. SMITH, Ohio.

Dairy Notes.

Dr. Babcock, the originator of the Babcock milk test, says that the test is used at many of the milk stations where milk is received to supply the milk sellers in large cities, and he thinks it possible that when milk is received which is much above the standard required by law, they may, and perhaps do, remove some cream from it to reduce it to the standard.

They have a good demand for cream at much better prices than for milk, and if they can remove half the cream from a rich milk that will test up to five per cent. butter

"There Are no Birds in Last Year's Nest."

So wrote Longfellow, and in Spring days the birds are getting new nests. Their blood beats warm and hearty in expectation, but how about yours, my friend, is it warm and hearty, vigorous and pure?

If not, turn at once to that tried and true remedy, Hood's Sarsaparilla, the world's best Spring medicine for making impure blood clear and pure.

The difference in a person's feelings before and after using it is phenomenal. Hood's never disappoints.

Scrofula.—Three years ago my son, now eleven, had a severe case of scrofula, and itching constantly. He could not walk. Several physicians did not help for sixteen months. Three months' treatment with Hood's Sarsaparilla made him perfectly well. We are glad to tell others of it.

Blood Poisoning.—The surgeon said when he took out the brass shell received in wound at San Juan Hill two weeks before, that it would have poisoned me had it not been for my pure blood. I told him it was Hood's Sarsaparilla that made it pure. GEORGE F. COOPER, Co. G, 25th U. S. Inf., Washington Barracks, Washington, D. C.

Abscesses.—"I am past 54 and my good health is due to Hood's Sarsaparilla and Hood's Pills, which purified my blood and healed the ugly abscesses that troubled me." Mrs. BARTON C. ESTELL, Southard, N. J.

Dyspepsia.—"My husband had dyspepsia and Hood's Sarsaparilla cured him. Our little boy had the nervous and the baby had ulcerous sores. It cured both." Mrs. EMMA BIRK, Portage, Pa.

Indigestion.—"I could not eat for some months on account of indigestion and indigestion. Hood's Sarsaparilla cured me so that I can eat and sleep well." Mrs. G. A. GUSTY, Taylor and Walnut Sts., Wilmington, Del.

Three Troubles.—"I had rheumatism, weakness of the heart and stomach, with scrofula. Nothing helped me until I took Hood's Sarsaparilla. It relieved me in short time." Mrs. R. F. WALLIS, Winooski, N. H.

Hood's Sarsaparilla
Never Disappoints

Hood's Pills cure liver ills, the non-irritating and only cathartic to take with Hood's Sarsaparilla.



LOGGING CAMP IN THE MAINE FOREST.

fat, and still have the milk pass inspection as up to the standard, they can largely increase their profits.

There seems to be but one remedy for this, which must be in obliging them to test all milk, and pay for it according to the amount of butter fat it is known to contain. This would result in inducing the farmers to keep better cows and to give them better food, instead of trying to produce the larger quantity without much care as to the quality, or it has resulted in the case of those who send milk to creameries that pay according to the proportion of butter fat revealed by the Babcock test.

When we stop to think of it, it does seem as if there were a waste of labor in ripening grain until it is hard and dry, and then having to grind it and cook it in an attempt to bring it back as nearly as possible to the condition it was in before ripening, in order to feed it out to our animals. Yet that is just what has been done for centuries, because we thought there was no other way to preserve it to be used until another crop should grow.

It is true that many did not cook it, and in some sections they did not grind it, because they thought that the cost of doing so was greater than the loss by imperfect digestion of some of the whole dry grain. Where the market price of the grain was small, perhaps they were right, yet nearly all authorities agreed that grain ground and cooked or soaked was more nutritious than the whole grain.

But since the discovery of the silo and its ability to preserve the entire plant, with its grain, in a green and succulent condition, easily eaten and digested, we do not need the grinding or cooking to "put the summer back into it," as one speaker a few years ago said he was doing when he steamed his hay. Perhaps no improvement in agricultural matters, unless it may be our mowing and harvesting machines, has been of so much practical value to the farmers as the preserving of green food in the silo.

We have ever been proud to feel that we were among the first to examine the silo and the ensilage that was kept in the first one ever built in the United States, and to examine the animals fed upon silage, and from that time to the present we have not lost faith in it or ceased to advocate it both privately and publicly. And although they are now built better at a less expense than were those first ones we saw, every change in them, in the methods of growing the crop for them, in filling them, and in using the silage as a cattle food, has seemed to us the natural development of a good idea when put into practice by practical men. We think they can be so constructed as to be useful whether a man has 10 cows or 100, and we are not sure but that it might be possible to build one to hold just enough for one cow, that would do its work as well as the larger ones.

In the days of long ago, when a farmer's wife had to make butter in the winter, she would strain the milk into a shallow pan, and set it on the back of the stove or perhaps over a kettle of boiling water, and read the milk until nearly all the cream had risen to the top, and she would make nice butter, about as good as winter creamery, if the cow was a good one and well fed.

It is true that the kitchen was not always free from the odors of food that had been cooked there, or even of the tobacco pipe, but as the heated air above the stove was continually passing upward, it is possible that very little of these odors or of any bacterial germs could settle in the milk can. Hood's Sarsaparilla cured me after it was put on to scald. They went upward with the air current, and if there were not other odors in the pantry where the milk was placed to cool they were not perceptible in the flavor of the butter.

While the modern methods may make a more uniform butter product, yet where but one cow is kept, and separators or skimming cans for deep setting are not available, there are those who make good butter by this primitive method even now. The main point is to have good milk without bad flavor when it is strained, and to keep it in good condition, and to have all the milk utensils perfectly clean.

The following article has come to us in several Western papers, and we republish it, because it emphasizes a statement we have often made in these columns, that anything which causes a discomfort to the milk cow has an injurious effect upon milk production, and this effect is greater upon

the quality of the product than upon its quantity, and easily noticed in either.

The Manhattan (Kan.) Creamery received milk on Feb. 3, which, according to the usual calculations, would make 288 pounds of butter; but when the cream was separated and churned it yielded only 227 pounds, or over 21 per cent. short of the usual run. In looking for the cause it was noted that on Feb. 1 the weather turned cold and it snowed for two days. This goes to show that dairy cows especially should be provided with conditions as nearly uniform as possible. Any sudden change in temperature, feed or care may not permanently affect the percentage of butter fat in milk, but it will cause a temporary change both in quantity and quality, and may in a large measure account for the fluctuations in the butter fat test experienced at so many of our creameries.

D. H. OTIS, Kansas Agricultural College, Manhattan, Kan.

Three or four days of extreme heat in a pasture without shade would have a very similar effect, which might not be as quickly noticed at the creamery, because not all the patrons would have pastures unshaded. A cold storm, or even a few days in succession of cloudy weather, easily reduces milk production five per cent., and we think the butter fat even more. A strange animal in the herd, or a cow in heat running with the others, or anything that breaks up the quiet and comfortable manner shown by its results at milking time, and the better the cows the greater the shrinkage, because the best cows are the most nervous in the herd as a rule.

At this season of the year, when but a few of the cows are in milk, and milk or cream does not sour so quickly, there is a temptation to keep the milk too long before skimming, that all the cream may rise, and then to hold the cream for several days before churning to accumulate a good quantity. It is a mistake to do either of these, as they are very likely to result in giving a bitter taste to the butter, or at the least, to destroy all good flavors. All the cream that will arise should do so in 36 hours, and cream should not be more than three days old when churned.

Butter Market Quot.

It is hard to sell even fancy marks of butter at full quotations, and receipts of new butter do not so readily. There is a fair demand for good milk creamery, but it is scarce, and but makers of Western are selling near to the rate of Vermont or New York than they usually do. Buyers seem careful not to overlook with butter at present prices, though receipts are not increasing yet, and there are reports that in some sections the cheese factories are starting up, and milk is going into cheese instead of butter. But buyers feel sure spring must come, grass must grow, and the cows must give more milk soon. As is often the case at this season, prices are a little larger than last week, which may account in part for the weak feeling in the market.

The receipts of butter at Boston for the week were 18,209 tubs and 26,044 boxes, a total weight of 686,514 pounds, against 889,261 pounds the previous week and 637,900 pounds the corresponding week last year. For Monday and Tuesday of this week receipts show a slight increase over the same time last year.

The exports of butter from Boston for the week were 108,690 pounds, against 34,325 pounds the same time last year. From New York the exports for the week were 230,000 tubs, and from Montreal by way of Portland 1234 packages.

The statement of the Quincy Market Cold Storage Company for the week is as follows: Fat, lard, tallow, taken out, 2019 tubs; stock, 8632 tubs, against 3788 the same time last year. For the corresponding week last year, 1875 tubs were taken out and none put in. The stock in the Eastern Company's storage is reduced to about 50 tubs, and is hardly worth noticing.

Jobbers found it hard to get an advance last week to cover the increased wholesale cost, and made most sales at 23 to 24 cents. They expected to get 23 to 25 cents this week, but the dull trade early in the week rather discouraged them. There may be a better demand later, and full prices obtained.

Pigeons are now mating. Watch them so that they will mate properly.

Bees and Honey.

There are two faults to be avoided in arranging the hives for the bees, and they are having too many or too few frames in the hive. Eight frames are not enough for a ten-framed hive and nine frames are too many for the eight-framed hive. It is only the novice who would be apt to make either, though we have known experienced beekeepers to experiment in such a way.

One may think that by reducing the number of frames he will get better ventilation. This is true when they are first put in, but the bees are apt to think that waste room should be filled up either by thickening their comb, or by building an extra comb between the frames. This often makes bad work in removing the frames when filled. Nor is it easy to get them out without breaking if they are crowded too closely together.

The hives on the market have been planned in sizes for certain numbers of frames to a hive, according to the best judgment of the most experienced beekeepers, and if they are not exactly right the same parties are more likely to find out their mistakes and rectify them, than one who has not studied the habits of the bee, or measured the size of comb to the fraction of an inch.

We know of no better way to winter the bees than to get a box or boxes large enough to set the hive in, and have from two to six inches of space all around them. Put a false bottom in this box with about four inches of space under it, and then pack this space and that around the hive with chaff, straw or other material, taking care to so enclose the entrance to the hive that the packing will not interfere with that.

The box should be water tight, of course, that the packing may be kept dry, and it should be placed so that it will stand where the live food before, that any bees going out may easily find their way back again. The surplus box should be removed from the hive, and the packing on the top be as thick as at the sides.

Boxes of a suitable size for one, two or more hives can usually be obtained cheaply at the dry goods stores or of piano and organ dealers, or for larger numbers small box houses may be built of just the size wanted, and three sides utilized for entrances, keeping the north or colder side closed. Some who use such houses or boxes keep their hives in them all the year, removing only the top or lid, and packing on the top to allow the placing of surplus boxes in their place, but it is better to remove also the packing at the sides and re-pack again in the fall to prevent mice or insects from harboring there.

At the Canadian Beekeepers convention the question was asked, "How much more section honey can be got by filling the sections full of foundation than by using starters?" Some of those present could not answer, as they always used full sheets of foundation and had not cared to experiment with the starter. Others had fallen short of foundation when filling their sections, and had put in some which had only a narrow strip at the top for a starter, and had obtained full sections solidly sealed and packed again in the fall to prevent mice or insects from harboring there.

A Nebraska beekeeper gives to the Busy Bee his method of preparing his hives and bees for winter, which may be cheaper than our method given above, and also more fully describes his preparations, so that we give it in addition to our own.

At the close of the honey season all supers are removed, and each colony is examined to make sure that it is in good condition, free from insect pests, and with not less than 30 pounds of honey for food. If any have not enough, put in an empty super, and place in it sugar or syrup in a hard-wood vessel on the top of the hive, so that other bees cannot get to it and rob it. In two or three pleasant days all will have stored enough for their winter supply.

A frame of two by four scantlings, with the front about six inches from the ground, and the other about six inches higher, and placed 16 inches apart, so that the front face the east, and with the live entrance projecting about three inches over the edge of the front frame, serves as the winter-stand. The slope of the hive toward the front allows the moisture to run off, and makes it easy to remove the dead bees. A blanket is placed smoothly over the brood chamber of each hive, and the top is put on, with the rear or higher end raised 1/2 inches not more than one-eighth of

an inch thick, which allows ample ventilation. The hives are set six inches apart.

Temporary posts are driven six inches back of the hives, and another row in front, which are eight or ten inches higher than those at the back. The posts are six feet apart, and on the post in rear of the hives two boards a foot wide are nailed. Then clean oat straw is packed under, between, behind and above the hives until all the spaces are full. Then nail short pieces from front to rear posts to serve as rafters, and on these nail three or more wide boards, lapping the edges shingle fashion, that they may make a roof which will shed the rain, and the winter house is finished at small cost. He finds his method a success in wintering bees, as they always come out in good condition in the spring.

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BOTANY

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POULTRY.

Practical Poultry Points.

When we see so much said about the great difficulty of having fertile eggs for hatching in the winter and early spring, we often wonder if the fowl are in fact, or if the lack of fertility is not often caused by the eggs being taken in and put away to be used for hatching.

The condition of health and vigor which keeps the hens laying well in cold weather also tends to insure that the eggs will be fertile. When but one or two hens are laying, the flock, including the male, may be out of condition, and the few eggs found may not be fertile, but we think the tendency may have more effect than is generally supposed. We doubt if eggs will hatch well if they reach a temperature below 50°, and we would not care to have them kept long below 50°.

We know that we have taken an egg nearly laid that had never cooled off, and put it under a hen that had been sitting two days, and it hatched well and quickly as those which were given her cold 48 hours. Then it is probable that we should have more fertile eggs in winter if they were gathered as quickly as they were laid, and kept at 50° to 60° or even warmer, until put under the hen.

And the winter food has an influence. We are sure that eggs do not hatch well when the hens are given much cayenne pepper or other hot foods containing much hot spices, and we are not sure that too much hot and stimulating food may not have an injurious effect upon the fertility of the eggs.

Appropos of what we said in a previous article about growing the Belgian hare, we notice that a gentleman near Chicago has been trying to breed a man to take charge of a farm and rear 20,000 head of hares for market next season, and to make arrangements to double that amount the second year. Evidently he has faith in the business.

Why could not this be established as an industry on some of our poorer farms in New England, and the hares be grown for our markets and for export? Australia sends large amounts of dressed rabbits to England every year, and they find ready sale, although they are but the small wild rabbit, and must be frozen to send so far. With a hare twice or three times as large, and a week in transportation from the farm where it was bred, well grown and well fattened, we should be able to furnish much better meat and obtain much better prices.

While it looks very favorable, we would advise anyone who has a wealthy man who can bear some loss to go into it on as large a scale as the Chicago gentleman contemplates, but almost any one can get a pair or two and try a few in the back yard as easily as a few hens. A small capital only would be needed, and some care and patience as in other business, and one would not need to wait long before he ascertained whether it was likely to prove profitable. A few months would show the possibilities.

It is one thing to grade up a flock of fowl raised of stock by procuring pure-bred males each year, superior to the stock on hand, and growing the progeny from them, but to make a decided success of this method is a system of "culling up" should follow it each year. Reject and dispose of all that do not show an improvement, and continue the grading process with the best.

It reads as if this might be very easy, especially with poultry, where so many can be produced from so few, and in swine that breed in 10 to 20 fold in a year, and more difficult or slow in operation in animals that produce but one young in a year.

But to do it well one needs a definite idea of what he is grading up for, and what points he wants to make his improvements in. He can breed to produce a certain color, or a larger size, or some peculiarity of form. Or he may try to increase the production of milk or eggs, or a more rapid growth, and earlier maturity. He may even try to improve in two or more of these points at one time, but it will usually be better to take one first and stick to that alone until the object is attained, and then turn attention to some other point.

The man who attempts cross breeding without any definite object is traveling without any knowledge of the road or object to be reached, and is in a fair way to find himself lost on the road that leads to nowhere.

In poultry, as in other farm stock, we have always thought the medium-sized bird or animal the best for breeding purposes, and would not use an overgrown male above the standard weight of the breed any more readily than we would accept one that was dwarfed, so long as we were satisfied with the breed as it stood. Of course if we were trying to secure a Bantam Bantam, we would take our Bantam blood through the smallest birds we could find, and if we desired to produce Mammoth Leghorns, we would like to start with those that were above standard weight.

Some breeders have criticized the judges at the poultry shows because they cut down birds in the scoring for a failure to come up to standard weights, and made no cut for those which were above the limit named. We think the criticism is just, but not severe enough. A bird may be too light by reason of not being fully matured or not well fed, and he will outgrow a too heavy bird with a little care, but one that is too heavy may lose breeding power by reason of too much flesh, and he cannot be reduced without weakening him for a time, or his greater size is an inherent defect which he will transmit to his chickens.

What about plowing or spading up a part of the whole of the poultry yard as soon as the ground has thawed, and sowing oats on it? They will be up soon, and if the hens are kept out until the grain is four or five inches high, they will just take delight in cutting it down. Not only will this furnish them much green food, but it will sweeten the soil so that there will be no trouble from the gape worms, or from the dith disease which sometimes appear in yards where fowl have been kept long without any cleaning of the ground. If one had two parts for each pen of fowl the matter would be a very simple one, and one or the other could be kept in a growing crop all the time, but not all are so arranged.

Poultry and Game.

The receipts of poultry have been light this week, and prices are firm, with an upward tendency in some of the best grades. The market for turkeys is about 10 to 16 cents for ordinary to good, 18 to 20 cents for choice, and 22 to 24 cents for extra. The market for chickens is about 10 to 12 cents for ordinary to good, 12 to 14 cents for choice, and 14 to 16 cents for extra. The market for ducks is about 10 to 12 cents for ordinary to good, 12 to 14 cents for choice, and 14 to 16 cents for extra. The market for geese is about 10 to 12 cents for ordinary to good, 12 to 14 cents for choice, and 14 to 16 cents for extra.

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HORTICULTURAL.

Orchard and Garden.

It is reported that the Department of Agriculture has secured from Siberia seeds of a new muskmelon, which resembles a watermelon in color and appearance while growing, but does not ripen on the vine. Pink it and put it away as we do pears, and it will be eatable in the winter. One grown in Utah reported raising one which weighed 17 pounds, and was ripe and just fit for eating on Jan. 10. They are said to succeed well in Utah and California on irrigated lands, but do not thrive well in the Eastern States, but if they can grow there they probably and they prove good, we may expect to see them here as a winter melon. They ought to stand transportation well if shipped green.

The famous \$30,000 carnation, Mrs. Law's, has a strong rival in a new double variety, larger around than a half dollar. The owner is a stock of about 5,000 plants, 30,000 root cuttings, for which he has received an offer of \$30,000, and says he would not sell even for \$30,000. Such plants are, like the rare orchids, luxuries for the rich, and we must try to be satisfied with something less expensive. There are other varieties, pinks and pinks that will do very well in our old-fashioned flower garden, and we grow marigolds and sinias, balsams and a goodly bed of gladioli and tuberoses, and the "dahlia" and hollyhocks as well, or even the stately anemone, at much less cost, and if they do well and favor us with an abundance of blossoms, we will try not to envy those who sport the more costly varieties.

We believe that there should be flowers around every dwelling, no matter how humble, and count them among the few luxuries that every poor workingman and working woman has a right to indulge in, as they give much pleasure at small cost.

At the New Hampshire Agricultural College they have been trying to force sweet corn under glass. The corn was planted April 10, and the earliest was suitable for the table in July 1, or 33 days, while the general crop or principal picking was ready July 6, or in 38 days. Of six kinds planted, Crosby's Early was thought the most desirable, and had a few ears large enough for picking July 4, or in 35 days, while the White Cob was three days earlier. The best distance for planting was found to be in rows 18 inches apart and nine inches apart in the row. If planted closer the ears were small or nubbins.

An ordinary house suitable for lettuce or cucumbers is well adapted to forcing corn, and some crops like lettuce or radishes can be grown in the same house while it is small. To be a successful corn grower, it should be planted earlier than it was in this trial, as corn from the South reaches here in June, and is quite plenty at 50 to 60 cents per dozen ears in New York by July 1, or about that time.

To get greenhouse corn on the market in June we think one would need to plant it in March, perhaps early in March, as in open ground planting we have found our earliest planted, about one week earlier if the season was favorable, than that planted two weeks later. The soil was a sandy loam, prepared as usual for growing the lettuce crop, and the temperature of the house was kept at 60 to 70 degrees at night, and 70 degrees or more during the day. This is about the temperature required in forcing tomatoes, cucumbers and egg plants. Some time and space might be saved by starting the seed in pots and transplanting into the beds.

American Gardening, from which we condense our account, has an engraving showing the crops in growth, averaging about seven feet high. Possibly it might be started much earlier, so that it can be on the market during the winter, as well as cucumbers and tomatoes. It is not a crop which requires a great deal of labor in caring for it, nor is it much subject to fungous attacks or to insect pests, and it is self-pollinating.

The efforts of the United States Secretary of Agriculture to introduce American corn as an article of food into the European countries, by sending there some one who knew how to prepare it in various ways that it might be palatable, seem to have resulted in considerable increase in our sales of corn in those countries, and therefore it may be called a success, though some have questioned whether it would not have been wiser to have retained the corn at home and fed it out to produce more meat and dairy products, thereby selling as much in value, without robbing the land of so much fertility.

But the Boston Market Gardeners' Association have asked his assistance and appropriation of not less than \$5000 to assist in promoting another scheme to which there seems to be no objection possible. They have found that our American squashes cannot be grown in Great Britain and several other European countries, and that they can be profitably raised here and sent there by steamer, and they wish him to send to those people some of our best squash growers, and to have them go to those people to see how to grow them for table use, and thus increase the demand for them. While the Western-raised squashes are harder shelled than those grown in New England, and therefore would be the ones best adapted for shipping, removing the surplus of them from our markets would lead to a better price for the Eastern-grown squash here.

Onions in Greater New York.

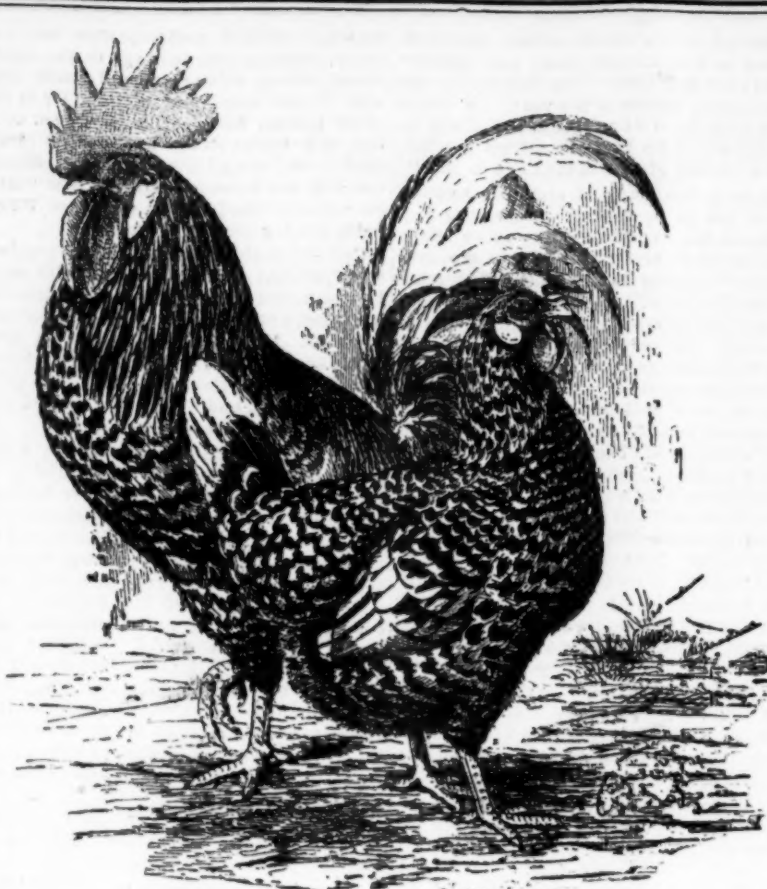
The Hebrew Passover caused an increased demand for onions in New York city, and prices have advanced. There are but few from Connecticut or other Eastern points, and the red onions are firm at \$2.75 a barrel, with some holders asking \$3. Yellow onions are mostly at \$2.25 to \$2.50, and the white range from \$3 for fairly good up to \$3.50 a barrel for fancy. More come from Orange County than all other points, but there has been many poor ones among them, and coming in sacks they suffer more loss in transportation than those in barrels. Good red onions bring \$2.85 to \$3 a sack, and yellow \$2 a sack. There may be a few fancy a little higher, but there are many that do not bring so much, and some are sold very low. A few white of fair to good quality have sold at \$2.50 to \$3 a sack. Western New York and those from points farther west mostly come in 10-peck barrels, double heads, and good red or yellow bring \$2 to \$2.25 a barrel. If there is one barrel good enough to go higher than \$2.25 there are 10 or more that could not be sold at \$2. Very few white onions come from these points, but some have been sold, mostly at \$3 to \$5 a barrel from ordinary to good, and a few fancy have been sold at about \$6.

Domestic and Foreign Fruit.

Although about 1800 barrels of apples arrived here last week, the amount exported, the prices held as they were last week, and there is a fair demand. A few fancy apples are at \$3.50 to \$4 a barrel, \$3.50 to \$4.50, No. 1 Baldwins \$3.25 to \$3.75, Roxbury Russets \$3 to \$3.50, and No. 2 apples \$2.25 to \$2.75. Cranberries go a little higher, but the small supply here, and Cape Cod choice dark bring \$3.50 and are firm, fair to good \$3 to \$3.50 a barrel, \$1.75 a crate. Strawberries coming more freely but demand is light, and 20 to 35 cents a box buys best crates. Maple sugar still scarce with small cakes at 10 to 15 cents a pound, and large cakes at 10 to 15 cents.

Apple Exports.

The total apple shipments to European ports for the week ending March 25, 1899, were 9709 barrels, including 7600 barrels to Liverpool, 1951 barrels to London and 151 barrels to Glasgow. The exports included 3108 barrels from Boston, 3311 barrels from New York, 874 barrels from Portland and 349 barrels from Halifax. For the same week last year the apple shipments were 12,427 barrels. The total shipments thus far this season have been 1,191,077 barrels, against 864,985 barrels for the same time last year. The shipments in detail to date have been 225,697 barrels from Boston, 154,085 barrels from New York, 134,673 barrels from Portland, 466,705 barrels from Montreal, 219,787 barrels from Halifax and 50,190 barrels from St. John, N. B.



ANCONAS. AN ITALIAN BREED.

Syrup at 90 cents a gallon. Evaporated apples steady at \$4 to 11 cents a pound from prime to fancy.

Oranges in large supply: California Navel, 112 or 125 counts, \$3 to \$3.25, 100 or 175 counts \$3.50 to \$3.75, 200 counts \$3.25, and 250 or 288 counts \$2.25 to \$2.75. Seedlings vary less, and \$2 to \$2.50 will cover all kinds. Mediterranean Sweet \$2.50 to \$2.75 for fair to good and \$3 to \$3.25 for choice. Bloods, full boxes, \$1.75 to \$2 for fair to good, and \$2.25 to \$2.50 for choice to fancy; half boxes at \$1.50 to \$1.75. Tangerines, half boxes, \$2.25 to \$2.75 for fair to good, \$3 to \$3.25 for choice to fancy, quarter boxes at \$1.75 to \$2.25 for fair to good, with choice and fancy \$2.50 to \$3, and some extra fancy \$3.25 to \$3.75. Jambolan oranges in fair supply at \$2.75 to \$3.50 a box, and Valencia cases of 420, at \$6 to \$6.50.

Mediterranean oranges arrived in full supply last week, mostly Catania, with some from Messina and Palermo, variable in quality, and prices have wide range. Palermo full boxes \$2 to \$2.50, half boxes \$1 to \$2.25. Catania full boxes \$2.40 to \$3, half box \$1 to \$2.25. Messina, half boxes \$1.50 to \$2.25. Most of the cheap stock goes to pedlars, and it might not be easy to find full boxes fair oranges less than \$2.75 or halves less than \$1.50. Lemons are firm; fair to good at \$1.75 to \$2 choice to fancy \$2.25 to \$2.75, and some extra fancy as high as \$3 a box. Figs and dates in small demand and prices steady. Bananas plenty. Some red ones have come in, the first for about a year, and sold at \$5 to \$6 a stem, with No. 1 yellow at \$1.25 to \$2.25 and eight hands 85 cents to \$1. Pineapples 25 to 30 cents each in small lots.

The Next Fruit Crop.

The coming season will not be as noted for its abundant crop of fruits as last. The excessive cold winter has killed so many trees and vines that we can hardly expect to have much more than a half or three-quarters of a crop, and in some localities even less. Consequently there was never a season when more attention was needed in the orchard, for by giving better culture to the fruit it is possible to make some amends for nature's shortcomings. There is always one redeeming feature about a small crop. Prices are apt to be higher, and this sometimes brings them up to a point where the profit is more satisfactory. In years of excessive fruit yields the profits to the growers have more than been so small that it hardly paid for the time and labor bestowed upon their culture. A smaller crop with better prices may not be so good to the consumer, but it is apt to be better for the farmer's pocketbook. Thus the outlook for fruit this year may not be quite as bad as would appear at first thought.

But there is need of preparation for it. More than ever it is necessary to give the trees and vines good cultivation, and protect them from the ravages of insects and diseases. There is probably no orchard where the culture is so good that it could not be improved a little. By studying the trees carefully, and giving the best attention to the fewer number of trees that have withstood the cold, we can surely increase the yield to some extent. The outlook is not a matter for sorrow or regret so much as it is one for renewed effort to better culture.

In the first place, it will pay to go through the orchard and cut out all except the trees that promise a fair crop. This is no time to nurse half dead trees. Either cut them back, or dig them up and replace them with others, and then give all the attention to the remainder. Sometimes there is life in a tree, which will spring up and thrive if the tree is cut back enough, but if left just as it is it will exhaust itself trying to distribute itself over a wide area. The pruning knife is sometimes the best friend in a season like this.

C. S. WALTERS.

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atoes arrived only in small amounts, and \$1.75 is asked for 110-pound sacks. Some are exported from Scotland, but it is reported that they will have but a small amount to send, and dealers are beginning to look for shipments from Canada and Nova Scotia if high rates continue much longer.

The Horse-Radish Supply.

Horse radish is more pungent when it has been freshly grated. It loses its strength when kept grated for any length of time and exposed to the air. Hence many people make it a practice to gather the roots fresh from the soil where grown, and grate them a little at a time as needed. But they cannot do this much longer, as the horse radish begins to grow very early. Then its root becomes tough fibrous and worthless, as if all its juices had gone up into the leaves. But by digging a quantity and keeping it covered with soil so that neither the sprouts nor roots can reach the light, the horse radish can be kept as long as desired. A still better way is to grate a considerable amount of horse radish, cover it with strong elder vinegar, and put it in bottles tightly corked and kept in a dark place. Horse radish put up thus is sold in many places, and many farmers buy it who might grow enough for home use on a few square feet of land if they would only prepare it and set out a few roots. No crop is more easily or cheaply grown. It is manufacturing the horse radish into usable form that costs most, and this mainly because its pungent odor makes it difficult to grate it. The roots to plant are pieces of the tip and where it runs deepest in the ground. Hence a. these are seldom all removed in taking out the main root, a plantation once set is set forever. In making a new plantation run a crowbar a foot deep in mellow soil. Put in a piece of a root as large as your small finger and tramp it down. In the fall there will be a large root in the place where the crowbar went with a few small spriglets of roots at the bottom.

It requires 18.80 pounds of skim milk to produce one pound of pork when fed with corn meal.

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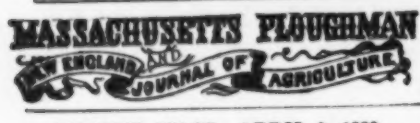
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GAIN IN SURPLUS DURING YEAR, 24.



BOSTON, MASS., APRIL 8, 1899.

The jewelry combination comes in time to take advantage of the June call for butter-dish wedding gifts and of the summer demand for engagement rings.

Boston still leads as an educational centre. We had 83,000 pupils in our public schools last year, and the average expense was \$91.70 per pupil. Parents, note this bargain!

Brookline's chief of police hits the nail on the head when he proposes a law that would hold parents responsible, in certain cases, for the misdeeds of their children on the town streets. This might be more effective than an elaborate programme played by curfew.

The remark of the Boston Herald that the children of Queen Victoria have Jewish blood in their veins through one Kohen, who was founder of the Coburg branch of her ancestry, is probably correct. But Queen Victoria's Jewish lineage may be traced not only to Jewish sources, but directly to the royal house of David, which was supposed to have ended when the last Jewish king reigned in Jerusalem. One daughter of this king, a granddaughter also of the prophet Jeremiah, was carried away by the prophet, and ultimately went to Ireland, where she married an Irish king, who was also a descendant of Judah, but not of David, through the Zarah branch of the family. Since then the genealogy has been successfully kept in Irish, Scotch and English genealogical records.

Reports from Louisiana are that the sugar cane plantations were much less injured than was expected after the severe freeze last winter. Most of the sugar plantations in the southern part of the State, Orleans and Lake Pontchartrain, where the severest cold did not reach. Most planters have managed enough cane to plant as much as they did last year, and the stubble where the cane grew last year is already sprouting. One kind of cane grown in Louisiana is the ribbon cane, a hardy variety that puts forth two and sometimes triple buds from the same place, so that if it is killed another may take its place. If there is no severe cold this peculiarity makes this variety a nuisance, for if not thinned a great deal it grows a mass of small canes that do not have as much or as sweet sap as one large one. This extra prolificity is most noticeable where the land is rather poor, as any injury to the plant tends to incite it to put forth its best efforts to perpetuate itself.

An eminent Boston lawyer in pleading for Agnaldo and his followers says "We are giving hell" to a people who have never injured us or violated any law of nations, or committed any other offense than to set up an unlicensed government and to seek to force a republic upon the best models. Really, was it not to injure, after he had persuaded American officers to take him back to the island that he had left when he received a bribe of \$800,000 from Spain, for him to raise an army to attack those who had thus benefited him? Is it according to the laws of nations for him to allow his troops to fire upon unarmed men bearing a flag of truce? Does that law sanction issuing orders to massacre upon a certain date all the white inhabitants, men, women and children, in a large city? Is it an offense to behead, without the form of trial, an officer who ventures to suggest a possible surrender to a force superior in numbers and in military ability? We doubt if the honorable gentleman could obtain a constructive lesson in conducting the war. It is the fact that the finest of all the water lilies, can only be grown in the rich slime under stagnant and even filthy water. The sweetness of the water lily is almost too overpowering, and it is a strange thought that all this is produced from what has in itself no sweetness at all, but the reverse. All through the lesson from the lily is not to judge by appearances. Nobody could guess from the bulb what will come from it. This is true of all kinds of vegetable life. The trees that will soon clothe themselves in robes of green, and still later will produce the various kinds of luscious fruits that delight the palate, draw their sap from roots embedded far below the surface and which get no light. All that we eat comes in its many forms from the soil, and the soil is made up of the decay of all that has lived before. Even when we eat animal food, all the nutrition it furnishes has sometime been in vegetable form, and has thus been eaten and changed to flesh and fat.

In growing the lily, however, no use is apparently desired except to please our more refined tastes and delighting the eye with its beauty and fragrance. No one can look abroad in spring, when trees are bursting into leaf and blossom, and not see that God delights in beauty, and in making such flowers as the lily its beauty alone that is apparently cared for. All through nature, especially at this season, it is easy to see the evolution of both vegetable and animal life in a grandly rhythmic scale which imparts the efficiency of the present life to man. Yet perhaps man is also destined to undergo changes in the development of spiritual life that will seem far more wonderful than those we have described in considering the lessons to be derived in this study of what may be learned from the lily.

proper to use the milk. Our own rule was to wait until past seven milking, and then use the milk if the cow at the time did not appear very feverish and her bag heaved. In such case we waited still longer. There is a much greater proportion of cream in the first milk, and this the new-born calf needs, and needs to get by suckling, so as to start its digestive organs to work in the right way. We have known several economical persons churn the milk that is given the second or third day and make butter from it, claiming that it was almost as rich as cream. But they had to use this butter very quickly or it would spoil on their hands. Such butter ought never to be made. It is probably unhealthy, though it looks as well as any, but with a higher yellow color than usual for butter at this season. We always fed the milk to pigs, what the calf did not need, during the time we did not use it. But it causes looseness of the bowels and would probably be unsafe to give to breeding cows near the time of parturition, as an overdose might cause an abortion. A little of it might do good by favoring an easy delivery.

Considering the Lilies. Everybody admires the lily because it is the emblem of purity. But we are not told to admire it possibly because that would be unnecessary, but to consider it, that is, to study it, and especially its quiet, unpretentious habit of growth, resulting in a magnificent array that even Solomon in all his glory could not equal. At this spring season of the year, when florists are producing thousands of lilies for Easter festivities, some thoughts may be suggested that the lily does grow may not be inappropriate. Pretty soon nature will conduct the whole operation under the warmth furnished by the summer sun, and as out of door lilies were the only kinds we have ever grown, and the ones that most people are familiar with, these will be the especial object of our thought.

All this magnificent bloom comes from the homeliest kind of a bulb, that no one would suspect equal to such results. It is often kept as a dry bulb in some room in the house where it will not freeze. But in the country the bed of lilies is covered with manure in winter, so that this, with the snow, shall prevent the frost from reaching down to them. Where this can be safely done it is much the best way, as the lilies grow from the bottom of the bulb, and the manure keeps the bulb from being left where grown to send up a new crop. It is necessary, however, to dig down and remove in the fall all the bulbs except two or three, so that next season's growth may not be too much crowded. It is by bulbs only that many kinds of lilies can be propagated. Doubtless all originally had seeds, but growing for ages mainly from bulbs, had thereby lost the power to produce seeds by means of those organs required to do this.

The counsel to consider the lilies was given by Jesus to his disciples at a time when they seemed to be troubled about what they should put on. The lily does nothing of all this. It tells no neither does it spin, yet it is arrayed more richly than any human garment. How are men more than lilies, and it is every man's duty to make the most of himself in every direction where it is possible for him to succeed. Yet there are in every life times of severe discouragement, when the lesson of the lilies may be too unduly worried is most wholesome. Whoever trusting in God works faithfully at the nearest work his hands find to do shall be cared for, but in no better way than which Providence will provide. Most of us are too prone to plan beyond our ability to do. If the frequent failures which result from this mistake teach the needed lesson of humility and more reliance on God, they will have accomplished a valuable purpose, however unwelcome the lesson may be.

One of the most valuable and instructive lessons in conducting the war is the fact that the finest of all the water lilies, can only be grown in the rich slime under stagnant and even filthy water. The sweetness of the water lily is almost too overpowering, and it is a strange thought that all this is produced from what has in itself no sweetness at all, but the reverse. All through the lesson from the lily is not to judge by appearances. Nobody could guess from the bulb what will come from it. This is true of all kinds of vegetable life. The trees that will soon clothe themselves in robes of green, and still later will produce the various kinds of luscious fruits that delight the palate, draw their sap from roots embedded far below the surface and which get no light. All that we eat comes in its many forms from the soil, and the soil is made up of the decay of all that has lived before. Even when we eat animal food, all the nutrition it furnishes has sometime been in vegetable form, and has thus been eaten and changed to flesh and fat.

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Gen. Nelson A. Miles.

The cordial and enthusiastic reception given to General Miles in Boston, and at all other points in Massachusetts which he has visited, participated in by people of all classes and all shades of political opinions, has not been alone due to his prestige as a soldier in the field. His record there from 1861 to 1899 has been one that he may justly be proud of, but his friends are more proud of the courage he has shown in venturing to point out and protest against that mismanaging administration which has impaired the efficiency of the army, and endangering even the health and life of the troops under his command. For this he has the respect of every loyal citizen.

Those who were conscientiously opposed to the war with Spain, and those who are not in sympathy with the policy of the administration in holding the territory won from her transitory rule, are also opposed to that policy which would allow the army to remain in unhealthy locations in camp for the benefit of railroad corporations, which expected soldiers to march and fight without food, or upon such food as was offensive in its odors, nauseating in its taste, and that caused sickness always and death often, when hunger forced the men to partake of it; a policy which it is the wounded men without ambulances or hospitals, the sick without medical supplies and attendants, and could only shower abuse upon the men and women who left

home for all the discomforts of the camp and the hospital, that they might try to alleviate in some degree the sufferings of those who needed their care.

In condemning these abuses without regard to how high might be the official who was responsible for them, General Miles has performed a duty which, perhaps, was more unpleasant to him than any of the other duties his position as commander in chief of the army has required of him, and it is because he did not shrink from that duty any more than from others, that the people of Massachusetts honor him as they do.

He has begun the good work, but others must or should go on with it. The committee appointed to investigate the character of the beef furnished to the army have received abundance of evidence that it was quite as bad as General Miles has testified to by and that he was not a person in one half of his head or pore of his body. They cannot cover up or conceal the testimony given before them, and they dare not, if they would, stultify themselves so far as to refuse to corroborate that Gen. Miles has said.

More than this, they should show, as it has been shown to them, that contracts for this beef were made by the commissary general of the army, instead of by the person who has the regular purchasing agent of the Government, and that it was sent to the troops without even the form of the custom inspection.

If their report goes no farther than this, which may be as much as would properly come within the scope of the duties they were asked to perform, it will remain for Congress to pursue the inquiry further. If the official who was responsible for the purchase of this food was retained in his position and allowed to continue to thus destroy our soldiers, long after it was known, as well as it is now known, that he was either incompetent or worse, let us know who retained him there.

The beef charges are not the only ones which need to be investigated. Let us know why the quartermaster's department did not send wagons and teams with the army, to transport the provisions for the troops, but sent them by rail, and the result was the wounded and sick. Why were these things left behind after they had been procured for the army at great expense? The simplest remark that "one always gets something when going on a picnic" is not enough to satisfy the people.

Let us know why medical supplies and surgical instruments could not be found when needed in camps, in hospitals, and on the filthy crowded transports upon which men were placed to be brought home to die, if they did not die before reaching home.

Let the investigation go on, even though it takes until another war shall come upon us, and if we cannot deprive of rank and power and wealth those who were in fault for these things, let us so cover them with shame that they will one and all seek the seclusion of isolated ranches or lumber camps, where they may remain hidden from public gaze but not forgotten by an indignant people.

A Prophet in Our Modern Athens.

Since a prophet is not without honor save in his own country and among his own people, Dr. Henderson of Philadelphia, who has just finished delivering in this city ten lectures on organic education, naturally attracted in some measure the attention he deserved. Dr. Henderson is so wholly original in his point of view, and in the theories which he advocates, that it is difficult to adequately epitomize his teachings. Yet some attempt to do this we feel incumbent upon us, and if it helpfully fall out that a few individuals are started to thinking along the lines this prophet laid down, we shall not have essayed in vain to put, though in ragged form—his clear and inspiring ideas.

Life, this thinker holds, should be "simple, sensuous and passionate." Students of Milton will remember the phrase. The "simple" as applied to life, would exclude all luxuries, whether they be of food or clothing or furniture—all superfluities might, perhaps, be a better way of putting the thought. For beauty, Dr. Henderson holds to be essential to true living. His "sensuous" emphasizes this. A deeper appreciation of beauty of all kinds will help us to realize the truth in this term, and by "passionate" he has expressed his meaning to be all that is finely emotional. The man or woman who is thus simple, sensuous and passionate will live fully.

The "social purpose" is for Dr. Henderson a sweet, sound and lovable humanity, and to this end his scheme of organic education would certainly seem to be well adapted. Translated into common terms, organic education has to do with the whole of life. It would have the boy and girl educated in the home no less than in the school, developed in body and soul no less than in mind. And, most of all, it would make education a continuous process, which shall end only with life itself.

An underlying, practical impulse towards the unfolding of one's own highest ideals is the endless education thus exalted. For this, good health, average natural ability and the elements of a liberal education are necessary. In addition there must be the firm resolve never to do for money anything which is not really uplifting. Moreover, one must fight shy of all avenues to the commonplace. It is very easy to cast "latency" and "passion" into common terms, organic education has to do with the whole of life. It would have the boy and girl educated in the home no less than in the school, developed in body and soul no less than in mind. And, most of all, it would make education a continuous process, which shall end only with life itself.

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The Coming Boston Horse Show.

It is universally conceded that the Horse Show which will open in this city the 17th inst. will be the most successful ever held in Boston. The entry list is the largest ever received at any previous show in this city, and the entries are of a very high quality.

Most of the classes filled remarkably well, but the entries in the trotting classes were light, in fact, so light as to prove a great disappointment to the management, who had offered liberal premiums, which they felt confident would encourage the owners of the best of trotting stock to exhibit in these

There are several causes which combined to tend to prodge the small and unsatisfactory list of entries. The first is it is the unfavorable season of the year. A horse show after the trotting season has closed in the fall would be likely to attract a much larger number of entries than one in April.

There is too much at stake for trotters which are to be sent to the money in the season in the various circuits to be taken from training grounds and kept in the "McChances" building for one week. The same is true of the best trotting stallions, who are advertised to stand for stock purposes.

A small ring covered with tankard is not a suitable place to show fast trotters. The stretches are so short and turns so sharp that the very fast trotters cannot extend themselves to show to advantage. No man would think of selecting a green trotter for campaigning purposes, or even for a straightaway road work from what he can learn of the gait and staying qualities of an animal by seeing him or her perform in so small a ring. A 240 horse might be able to show to better advantage there than a 2000 horse with a record of 2:10. The class of high steppers, saddlers, etc., it does not make so much difference as it does with the fast trotters.

There is so much risk in shipping valuable trotting brood mares that are heavy with foal, that owners of such cannot be induced to bring them to such exhibitions at this critical season of the year.

On the whole, although it is to be regretted, yet it is not surprising that there were so few entries in the above-named classes. The list of trotters and saddlers, though with a report that the classes of the names of several very noted animals, as will be seen by the following:

List of Entries to the Trotting, Driving and Saddle Classes of the Boston Horse Show.

Following is the list of entries to the trotting, driving and saddle classes of the Boston Horse Show, which is to be held at the Mechanics' building, April 17, 18, 19, 20, 21 and 22.

TROTTERS (HARNESS CLASSES).

Class 3—Champion class. J. Malcolm Forbes's Ringo.

Class 4—Stallion to be shown with four of his own, J. Malcolm Forbes's Ringo.

Class 5—Stallion, four years old or over, kept for service, Newell N. Kemp's Ralph, F. C. Bayle's Wisconsin, J. Malcolm Forbes's Ringo, George F. Bayle's Warwick.

Class 6—Stallion, three years old. F. C. Bayle's Ringo.

Class 7—Stallion, two years old. J. Malcolm Forbes's Ringo and Massacoma.

Class 8—Brood mare, four years old or over. F. C. Bayle's Ringo.

Class 10—Yearling colt. J. Malcolm Forbes's Ringo.

Class 11—Yearling filly. F. C. Bayle's Ringo.

Class 12—Horse, four years old or over, with a record of 2:30 or better. G. W. Leavitt's Jasper, F. C. Bayle's Wisconsin, H. W. Tower's Ringo, J. Malcolm Forbes's Ringo, W. M. F. Hoffman's Helen K.

Class 13—Horse, four years old or over. G. W. Leavitt's Jasper, F. C. Bayle's Wisconsin, H. W. Tower's Ringo, J. Malcolm Forbes's Ringo, W. M. F. Hoffman's Helen K.

Class 14—Horse, four years old or over. G. W. Leavitt's Jasper, F. C. Bayle's Wisconsin, H. W. Tower's Ringo, J. Malcolm Forbes's Ringo, W. M. F. Hoffman's Helen K.

Class 15—Horse, four years old or over. G. W. Leavitt's Jasper, F. C. Bayle's Wisconsin, H. W. Tower's Ringo, J. Malcolm Forbes's Ringo, W. M. F. Hoffman's Helen K.

Class 16—Horse, four years old or over. G. W. Leavitt's Jasper, F. C. Bayle's Wisconsin, H. W. Tower's Ringo, J. Malcolm Forbes's Ringo, W. M. F. Hoffman's Helen K.

Class 17—Pair of horses, four years old or over. John Shepard's Percy and Reina, G. W. Leavitt's Jasper and Annie Brown, W. M. F. Hoffman's Helen K.

Class 18—Horse and pair of horses, four years old or over. John Shepard's Percy and Reina, G. W. Leavitt's Jasper and Annie Brown, W. M. F. Hoffman's Helen K.

Class 19—Horse and pair of horses, four years old or over. John Shepard's Percy and Reina, G. W. Leavitt's Jasper and Annie Brown, W. M. F. Hoffman's Helen K.

Class 20—Colt, filly or gelding, three years old. J. Malcolm Forbes's Ringo, Massacoma, Cocoa and Videl.

ROADSTERS.

Class 16—Horse, four years old or over. G. W. Leavitt's Jasper, F. C. Bayle's Wisconsin, H. W. Tower's Ringo, J. Malcolm Forbes's Ringo, W. M. F. Hoffman's Helen K.

Class 17—Pair of horses, four years old or over. John Shepard's Percy and Reina, G. W. Leavitt's Jasper and Annie Brown, W. M. F. Hoffman's Helen K.

Class 18—Horse and pair of horses, four years old or over. John Shepard's Percy and Reina, G. W. Leavitt's Jasper and Annie Brown, W. M. F. Hoffman's Helen K.

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Class 20—Colt, filly or gelding, three years old. J. Malcolm Forbes's Ringo, Massacoma, Cocoa and Videl.

Farming at the Experiment Stations.

The Dairy Cow.

We continue this week our extracts from Bulletin 81 of the Kansas Experiment Station, on the feed and care of the dairy cow. Regular hours for feeding are of their statements, and without comment, although we do not agree with all their theories, nor consider all proven that they advance as fact.

They consider that 10 pounds of corn fodder or nine pounds of sorghum hay is equal for milk production to six pounds of prairie hay, or five pounds of alfalfa, but they say elsewhere that not over one-half the weight of corn fodder given is eaten, so that it would require 20 pounds as it comes from the field. Five pounds of old-protein linseed meal or of soy bean meal is equalled by 44 pounds of Chicago gluten meal or four pounds of cottonseed meal.

Individual cows vary greatly from the average, and some do not eat more than one-half a full ration others will eat twice that amount and give good returns for it. In most herds cows will be found that after milking three months will begin to put on fat and slacken milk yield. As soon as this appears, cut down the grain ration. Other cows will keep thin, turning all their food into milk. Increase their food and they will give returns for it. In some herds they have found the amount of grain that could be profitably given to vary from two pounds daily to some cows to 24 pounds daily for others.

A cow that is milking well but putting on some flesh may profitably have more grains rich in protein, as are cottonseed meal, gluten meal, linseed meal or soy-bean meal. A large chow of alfalfa, which is growing thin and losing vitality, would be benefited by a grain low in protein and rich in carbohydrates, as are Kaffir corn meal, corn and cob meal and barley meal. This will help her to put on fat and strength.

The true dairy cow fed upon a ration rich in protein and light in carbohydrates will develop for years in her ability to consume feed to yield milk, while a cow that is handled in at her best when eight or ten years old, and then is good for from five to eight years longer. But if heavily fed in a ration deficient in protein and rich in carbohydrates, she probably will not last long. If they have been fed on food deficient in protein, the ration should be changed gradually to one in which there is more protein, as is often changed in the case of horses. In the making of a dairy cow, which by careful feeding in three years was brought to mature 18 pounds of grain daily with the usual coarse fodder when in full flow of milk, and she produced 610 pounds of butter in a year at a less cost per pound than an ordinary cow on ordinary feed produced 90 pounds in a year.

Of the rough fodders alfalfa hay is the richest in protein, with red clover ranking next, or clover hay, followed closely by millet hay and oat hay, with prairie hay, timothy, fodder corn with ears, sorghum and corn fodder husked, in the order named, and oat straw or wheat straw very low. In carbohydrates, millet hay stands first at nearly 50 per cent, and oat hay next

timothy, orchard grass, prairie hay, oat straw, sorghum hay, all above 40 per cent, wheat straw, alfalfa and red clover hay, with fodder corn, and corn fodder in the order named, between 32 and 38 per cent. Oat and wheat straw and fodder from husked corn are all low in fat contents, or less than one per cent, with all the others between one and two per cent, red clover being the highest and oat hay next.

Corn ensilage is valuable as a succulent food, palatable to the cow, eaten with small loss, and good for its effects upon digestion and health of the cow and quality of her products. Much can be grown on an acre, and it can be stored in small space. Being low in protein it should be fed with alfalfa, clover hay, and feeds like linseed, cottonseed, gluten or soy bean meals.

Corn fodder could be improved on many farms by cutting earlier and putting in larger shocks. Kaffir corn fodder without the heads has about the same value as fodder from husked corn. Millet should be cut early before the seeds get firm. Orchard producing feeds used in Kansas, and also one of the most expensive. Sorghum hay is a sure crop in Kansas, but should be fed only with alfalfa or clover hay, and with bran or the meals rich in protein. Red clover and alfalfa should be so cured that the leaves should not be lost, as they are the most valuable part for milk production.

Mangels are the best root for the Kansas dairyman, and if he does not have ensilage he should have enough of these roots to give each cow from 10 to 20 pounds a day. Turnip is one of the best feeds to use with linseed, cottonseed, gluten or soy bean meal. Corn and cob meal, if finely ground, has been proven to be worth as much as an equal weight of corn meal. If coarsely ground it irritates the digestive organs, produces scouring and lowers the milk yield. Oats are a healthful grain food, but usually too expensive to use except in small quantities. Cottonseed meal is a powerful stimulant for milk production, hardens the butter, and tends to produce constipation. It should not be fed to cows heavy with calf nor within three weeks after calving. It is well to use this mixed with linseed meal, or soy bean meal, which are loosening and soften the butter. Not more than three pounds and usually not given of either, for the nature and it is well to dilute with equal amount or more of bran. Gluten ranks next to cottonseed meal, and can often be bought for much less. It softens the butter, and should be fed with something which will harden it. Soy bean meal has about the same value and qualities as the linseed meal.

It does not pay to turn cows on pasture in the spring until there is grass enough to go to a good feed. Give full fodder before turning them out the first morning, and the usual grain ration at night, with rough fodder if they will eat it. G. gradually reduce the feed at the barn when grass seems to be sufficient. They think it profitable to feed grain all summer, as it makes larger food after pasture begins to fail. Corn meal, Kaffir corn or cottonseed meal with bran are best grain feeds when the milk is green, but when pastures are dry give more loosening grains. Cows having some grain while at pasture have better prospect for a profitable yield through the year. Green feeds or ensilage may be needed to supplement the pastures in case of drought.

An abundant supply of pure, palatable water is absolutely necessary, and ponds of filthy water must not exist, as the milk from a single cow detaining such water would taint the whole product of a creamery. If cows do not have good shelter in the winter, or if exposed to bad weather while drinking, the cows will take less water and produce less milk. The winter temperature of the stable should not go below 50°, and if kept above 60° the cows are liable to take cold when they get out. Light is essential in the stable for best milk production and for the health of the animals, as it destroys disease germs. Ventilation is also important and draught on the animals. Feed keeps better in another building than in a loft over the cows, as it absorbs odors and perhaps germs of disease from the cow and the milk. Regular hours for feeding are of more importance than the question of feeding twice or three times a day, and they should be closely adhered to, as waiting even a half hour beyond the usual time causes fretting and diminishes the milk yield. Garget is often caused in late fall or early spring by allowing the cows to lie upon frozen ground, and the greater the milk yield the greater the danger. Shade is needed in summer, and if this is not supplied by trees, there should be an open shed on high ground in the pasture, where the cows can have shade, shelter from cold rains, and the benefit of the breeze if there is one.

Kindness and petting keeps the nervous condition of cows so that they will give more milk, yield more butter, and when driving them with dogs, beating or even speaking roughly to them will lessen the quantity of milk and the amount of butter fat in it. A change of milkers often reduces the percentage of butter fat, until the cow becomes accustomed to the new milker. In dry time a light blanket over the cow while she is being milked adds to her comfort, and that of the milker also.

Clean milking is important both to prevent the cow from getting dirt on her udder, and to obtain the most butter fat. Tests made show the first half pint from a cow to vary from two tenths of one per cent. up to one and six tenths per cent. of butter fat, and the last half pint or strippings contained from five and eight tenths per cent. up to seven and eight tenths per cent. Cows bought and brought 100 miles in cars, though treated gently and made as comfortable as possible, did not reach their normal percentage of butter fat until ten days after ward.

Cows should have salt when they want it, and loose salt is better than rock salt if it can be protected from rain, as cows' tongues can get sore before they can get as much rock salt as they need. But loose salt may be given twice a week, and rock salt kept where they can go to it often if they wish to.

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cup of cream or milk. Stir until it thickens, then add the meat of a two-pound lobster cut in strips. Season highly with salt, pepper and cayenne, and add carefully the beaten yolks of two eggs, combining a little of the sauce with the eggs before adding them to the whole. Add two tablespoons of sherry wine at the last, or, if preferred, serving as best liked. Serve the stewed lobster in small boxes or cases, croquettes, i. e., small boxes or cases made of bread and lightly browned in the oven, or the paper cases may be used.

This recipe is very similar to that for lobster a la Newburg. It should be borne in mind that any over cooking will toughen the lobster, and make it not only unpalatable, but more difficult of digestion. The shallot belongs to the onion family, but is smaller and milder in flavor.

BROILED SHAD.—Shad was chosen to represent the broiling of fish, but of course any fish in season may be substituted. Wipe the fish carefully and sprinkle with salt and pepper. Grease a broiler well, using preferably clarified butter, and broil the fish fifteen or twenty minutes over a clear but not very hot fire, keeping the fish close towards the fire most of the time. The shad is the more likely to burn. If carefully done, the fish may be brushed over while broiling

—Catholic Standard

"What you said was wrong. Anyhow, the wife got hold of it. Who is this?" said she. "My cousin," said she. "Australia," he replied. "In tighty," said she. "A fancy costume," I said. "Joseph Saunders' headie," said she. "are you a milkop or a hypo?" "I did not like to plunge on either alternative." "What do you mean?" I asked. "Your friends will tell you," said she. So I came to town again.

"She asked me about your Past the other day," I mumbled. "And I told her you hadn't got it. You haven't, you know," Photographs said she. "I can see you owed it, he growled.

And, after all, perhaps I did.—Edwin Fugh, in Black and White.

the Associated Charities? That is good, but the other is good, too. Suppose that the check was cashed, and that there was some money to use for the individual need that appeals, by the force of divine circumstances, in the guise of the every-day incident, to this woman alone. Here is an opportunity that has come in her way, not in her neighbor's, but manifestly related to her own. Shall she not meet it? For here is the wine call to her.

Is it not the chance of a moment, such as this, which Dr. Hale refers to the unforeseen days of a half century, and is it not in that he has so fully fulfilled every privilege of happiness that life has become rich and strong,—a perpetual illustration of victory!—Boston Budget.

phorbia *marginata*, or snow on the mountain, is another spurge, sometimes used as an ornamental plant. Bees seek honey in the fall, and the honey is hot and disagreeable to the taste, and causes itching and purging. The milky juice stains the skin like rust radiance, known as poison ivy, poison oak, poison vine, poison holly, poison creeper, mercury bark in New Hampshire and New Jersey (also in some other States), black

arolina also called staggerweed, is a
angular, branching perennial, one
feet high, thick lance-shaped leaves,
pale yellow flowers in autumn in
cymes. Grows in moist ground. The
plant causes violent sneezing
when inhaled. Sheep, cattle and horses
avoid it, but sometimes will eat it in
small quantities. The poison is mostly
in the flowers. Symptoms of poison, a
cough, difficult breathing, stage of
extreme sensitiveness to the brush,
and death preceded by spasms and
convulsions.

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THE HORSE.

Ethics and Aesthetics.

"While yet we are young, while yet the dew lingers on the green leaf of spring."

Vanity is a dangerous element in character unless held in check, and in abeyance, too, a modulated and well poised regard for the proprieties. One may hesitate to stigmatize vanity as a vice when it is a virtue, or at least a participant in, as many virtues. There was a large share of vanity mingled with the haughty patriotism of Hamilton, as there was in the unconquered soul of Cato, yet I hesitate to condemn it in either.

"Next to our own esteem," says the best of the Roman philosophers, "it is a virtue to desire the esteem of others." But when a man is afflicted with a restless and insatiable envy it is the most repulsive symptom of vanity disease.

The turf journals of today do not entirely impress the careful reader that ethical reflection, or rather, the relation of ethics to character, is alien to the writers of the fact that there is inevitable reward in virtue, and equally inevitable penalties in vice; nor do they, as a body seem to concur in the idea that duties and virtues occupy a conspicuous and commanding position in a coherent system of truth, and that they are the necessary adjuncts in the symmetrical development of character. On the contrary, some of them prefer a quantum of lying to the truth which is said to shame the gentleman who objects to showing his feet.

Petrarch would be positively beautiful without his conceits. It would improve many other writers who have not yet got so great a figure in the literary empire.

"Blushing with crimson and blinding with gold like the Persian ambassador's tunic," appeared in a recent article in the *St. Louis Review* by Voltaire. The writer, a man of some power, though shallow in thought, of luxurious imagination, and of some miscellaneous though perhaps ill-arranged erudition. He is fond of paradoxes in reasoning, if he is aware of it, and supports them with a simplicity of mind, but his vanity is enough to shame the shade of Nero.

It requires courage, a swipe might say, for a man of this day, in the open print, to favorably compare himself to Napoleon. In 1804, and for ten years succeeding, the world was trembling on the tread of the Corsican. In our school days we read that "Napoleon built snow forts; he school and planned military battles with his playmates, was lieutenant of artillery at 16 years, general of artillery and victor at Toulon at 24, and at last emperor, not by the paltry accident of birth, but by the manhood and grace of his own achievement, his own brain, and his own courage and dauntless ambition, with his foot on the throat of prostrate Europe." And this "young" "Voltaire" "no trite and servile imitator, either. His versatile powers knew no bounds, no sun dries to set upon his intellectual and physical dominions; for he publicly likens himself unto the great Carthagean—Hannibal, who "stood before the Punic altar first in the hissing accents of childhood swore eternal hatred to Rome;" the same Hannibal who "at 24 years swept down upon Italy like a mountain torrent, and shook the power of the mistress of the world, bid her defiance at her own gates, while astonished Rome huddled and cowered under the protecting shadows of her walls."

And not yet is the "young" Napoleon done with "thoughts that the soul of youth engage 'ere tarry has been quelled," for he lines himself up in his Utopian day dreams with the matchless son of the Macedonian Philip, with "Alexander, daring more in his boyhood than his warlike father could teach him, and entering upon his all-conquering career at twenty-four, his vaulting ambition only paused in his dazzling flight when the world lay at his feet."

Ye gods of battle! forgive "the profanation of this juvenile satire."

That the younger Pitt, who was accused of "the unpardonable crime of being a young man," escaped comparison is surprising.

Alas! the plow has passed over Waterloo. Autumn after autumn the harvests have glittered on that grave of an empire. The dusts that Napoleon willed into life have crumbled into dust.

All a mental tonic, I commend to the young apostle of that Voltaire who "minuted the eagle of France" the eagle of the eagle, a patient study of the most gifted of all the priests—craft—the mysterious afterthoughts of Outh. It will act as a literary vermifuge, and relieve him of that laborious indignation which has sufficed him with so much ill humor of late.

A late article published in *Temple Bar* by an English officer stationed in India is more than passing interest. Among other things he speaks of the onager, commonly known as the wild ass of Persia. He says that he has seen simply marvellous, surpassing that of any living creature. He owned a thoroughbred mare that had often defeated all the famous Arab and Moorish horses in that country in various races, and was regarded by the colonel and his friends as invincible in a long or short race. One day, the colonel writes, he was riding his best mare across an open plain, when to his surprise a bunch of beautiful onagers bounded out of a clump of bushes and sped away like the wind. The colonel set his mare going, and was soon bounding after the wild animals at top speed; but urge his mare as he would and bend her neck as he could, every link out—the onagers ran straight away from her as if she were standing still.

Further investigation developed some singular and interesting facts. He says there are only a few onagers in Persia, and that the onager of the ancients, the koulan of the Tartars, Pierre-Simon Fallot went to those regions to examine it, he gave it to science. It is mentioned in Holy Scriptures; Moses forbade that it should breed with its congeners. The onager is described as possessing a coat more exquisitely shining than that of our best groomed horses. It is striped with heavy lines, and bears a strong resemblance to the zebra. The animal's hair is soft and smooth to the touch; his sight is equal in reach and precision to a man's; he is rather larger than our finest domestic ass, and possesses extraordinary courage. If, by chance, he is overtaken or surprised, he defends himself with remarkable intelligence against other wild beasts. He is further says: "As for the rapidity with which he moves, it can only be compared to that of a high bird. Fallot says an onager can outrun the fastest Arab and Persian horses. Niebuhr says, 'The ordinary pace of these wonderful creatures is 7000 geometric strides per hour.' Our degenerate donkeys give us no idea of this prodigious endowment. He is nimble in action, lively, intelligent, shrewd, graceful in appearance and in movement."

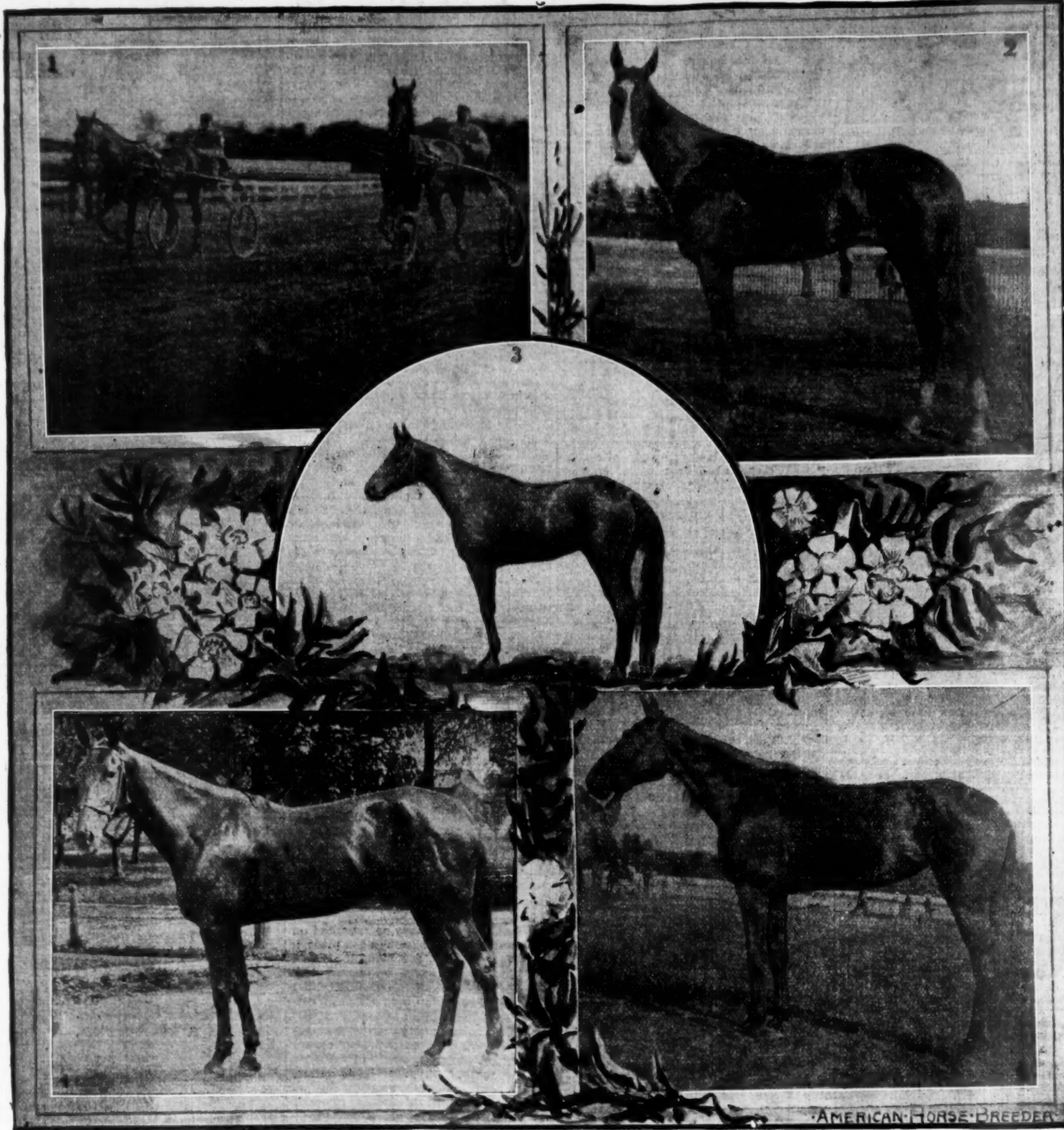
Turkish and Persian superstitions both ascribe to the onager a magical origin, and the name of Solomon is mingled with the traditions that are current in Thibet and Tartary about the prowess of the noble animal. A tamed wild ass would be worth vast sums of money; it is nearly impossible to capture them among their mountain fastnesses. The fable of Pegasus, the winged horse, no doubt took its rise from them. The valuable saddle asses, obtained in Persia by taming the female ass with a tame lion, are tamed, according to the same author, and that is probably at the bottom of the proverb, "Wicked as a red ass."

The possibilities of utilizing the onager may be speculated on by a learned critic of the turf press. It is a fruitful subject and a suggestive one.

A few words more about asses. Lucian's ass became famous in the hands of Apuleius. The funny part of the adventure is that a lady fell in love with Lucian while he was the form of an ass, but would have nothing to say to him when he was changed back to a man. (Turf critics beware.)

Slaves are talked very plainly. In Mississippi slaves are warlike and brave, and the two first captives, was named the ass for his valor. So say the authorities. Machiavel's ass is but little known. The dictionaries have little information to give. The work is a satire on his contemporaries.

The ass of Verona is said to be still alive. The author says, "I must speak the truth and not deceive my readers. I do not very clearly know whether the ass of Verona still exists in all splendor; but the traveler who saw him 40 or 50 years ago agrees in saying that the ass was in the keeping of 40 monks of Our Lady of the Orphan at Verona, and was carried in procession twice a year." According to the tradition this ass, having carried our Lord in his entry into Jerusalem, did not choose to abide any longer in that city, but trotted over the sea.



1. ALCIDALIA, 2:10 1-4, AND QUARTERMARCH, 2:11 3-4.

3. ROBERT J. (p), 2:01 1-2.

4. FANTASY, 2:06.

2. KENTUCKY UNION, 2:07 1-4.

5. BELLE G., 2:12 3-4.

by way of Cyprus, Rhodes, Candia, Malta and Sicily. He at last settled at Verona, where he has lived ever since. On the festival days there is a long procession, headed by a young woman with a child in her arms, mounted on the ass, representing the Virgin Mary going into Egypt. At the end of the ass the priest, instead of saying "In nomine domini," says three times with al might, and the people answer in chorus.

A cynical writer has said, "We have books on the feast of the ass, and the feast of fools; they furnish materials towards a universal history of the human mind."

The ancient idea of metamorphosis was not so foolish as is generally believed. There are people, even today, who are thought by their acquaintances to resemble animals, though they may not discover the likeness themselves.

A. E. CARRAN.

Sir Walter Gilbey on the French Coach.

In England the French coach, or, as we know him here, the "Anglo-Norman," is the very first of the carriage and coach horses used in England, and especially in London, are of this breed, and were bred in France. The Anglo-Norman, Sir Walter Gilbey says in his recently published book, "The Harrier Horse":

"The success of the French in establishing a breed of road horses from a foundation of black blood is now more noteworthy than in Normandy. So marked is the pre-eminence of the French in that respect, that it is not surprising that government agents of Austria, Hungary, and most other continental nations, regularly visit Normandy to purchase their stallions in preference to buying them in England. Geographical convenience and cheapness of transport may have something to do with this preference; but we may be quite sure that if the Anglo-Norman stallions were available in preference to the sires obtainable in this country (England), neither convenience, reduced cost, nor cheapness of transport would induce these agents to accept Anglo-Norman stallions instead of the English-bred horses. And we may be sure that the French stallions are not only better adapted to the work of the road, but also to the work of the field, and to the work of the farm, and to the work of the mill, and to the work of the cart, and to the work of the plow, and to the work of the harrow, and to the work of the sowing, and to the work of the reaping, and to the work of the threshing, and to the work of the winnowing, and to the work of the drying, and to the work of the storing, and to the work of the selling, and to the work of the buying, and to the work of the shipping, and to the work of the unshipping, and to the work of the loading, and to the work of the unloading, and to the work of the packing, and to the work of the unpacking, and to the work of the wrapping, and to the work of the unwrapping, and to the work of the tying, and to the work of the untying, and to the work of the securing, and to the work of the unsecuring, and to the work of the protecting, and to the work of the 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